

Using Our Simple Kitchen Creamy Cheddar Broccoli Soup

CHEESY STUFFED PEPPERS



INGREDIENTS:

- 1 Pack Creamy Cheddar Broccoli Soup
- 3 Cups of Water
- 6 Medium Bell Peppers
- 1 Pound of Ground Beef
- 1 Medium Onion (Chopped)
- 1 1/2 Cups of Cooked Rice
- 3 Medium Tomatoes (Chopped)
- Salt & Pepper to Taste

PREP

15 Min

COOK

20 Min

READY IN

35 Min

DIRECTIONS:

1. Preheat oven to 350°F.
2. Prepare the Creamy Cheddar Broccoli Soup with 3 cups of boiling water. Set aside.
3. Cut off the tops of the bell peppers and remove the seeds.
4. In a Dutch Oven, cook peppers in boiling water for 6-8 minutes or until crisp-tender.
5. Meanwhile, brown the beef and onion in a skillet. Drain and cool slightly.
6. Add the prepared soup, rice and tomatoes to the skillet. Mix it all together.
7. Fill each drained pepper with the mixture.
8. Place in a baking dish (uncovered) and bake for 20 minutes or until heated through.
9. Enjoy :)